



STORY STARTER

Your teacher has brought in a newspaper article about a famous designer in the Netherlands, Jihyun-jeon, who created a really unusual set of knives, forks and spoons to see if this affected the way food tastes. She used a range of materials including steel, silver, ceramic, glass and plastic and made unusual shapes and textures, with knobbly bumpy bits and curvy or jagged edges. The article described how her work has inspired scientists to carry out investigations looking at links between what we touch and what we taste. However, there is still lots to be learned about this.

OUTCOMES AND IMPLICATIONS:

There is evidence that the texture of plates may affect how a food feels in the mouth, and may even affect it's taste. Plates with a rough surface can make a food that is eaten off it feel rough and crunchier than a food served from a smooth plate. See 'Haptic exploration of plateware alters the perceived texture and taste of food' (authors Lulie Biggs, Georgiana Juravle and Charles Spence) published in 'Food Quality and Preference' Volume 50 June 2015

N/C link LKS2:

Children should describe the simple functions of the basic parts of the digestive system in humans. Elsewhere, they should explore the rest of the digestive system, through activities such as modelling the digestive system, this should include work on the teeth

When creating textured plates, these must dry before performing the next part of the activity. When taste testing is taking place, you must ensure you have up to date information relating to any food allergies children may have and take appropriate precautions.

SAFETY

WORKING

SCIENTIFICALLY

- Planning different types of enquiries to answer questions
- Taking measurements
- Recording data and results of increasing complexity
- Using test results to make predictions
- Reporting and presenting findings from enquiries
- Identifying scientific evidence that has been used to support or refute ideas or arguments

FLAVOUR SENSATION SCIENCE:

Touching food is done in the mouth, and for some foods, with our fingers. As humans, we are multimodal and all of our senses work alongside one another. What we feel with one sense can trigger another sensory response. This activity demonstrates that what we are touching with our hands can affect how something feels and tastes in the mouth.